



Aconcagua Valley Cerro Nevado – Chardonnay

Chile has a long history of winemaking, and its unique geography has helped it create some truly exceptional wines. From the cool Pacific breezes to the warm Andean slopes, each terroir brings something special to classic varieties. Come and discover the diversity and quality of Chilean wines with Cerro Nevado.

Region:

The grapes hail from Aconcagua Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIEDAD:
Chardonnay

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
12.5%

RECOMENDACIÓN DE SERVICIO:
Serve between 8-10° C

Notas de cata

Pale lemon in colour with fruity aromas. The palate has zesty citrus and yellow melon notes with a lovely richness and weight.

Maridaje

Chilean Sauvignon Blanc is the perfect pairing for seafood, Japanese food and cheese.

Información técnica

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.